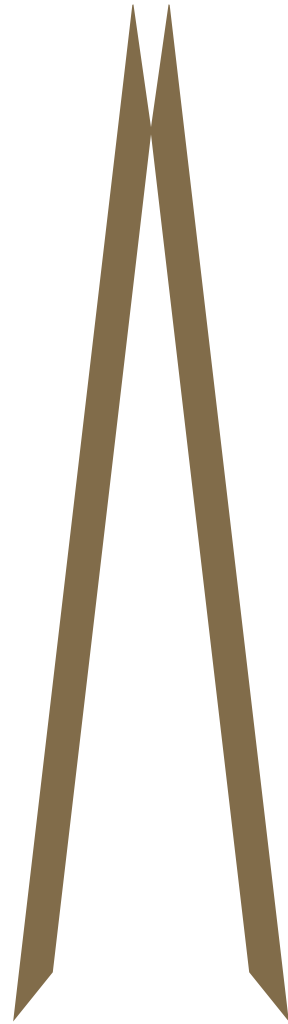


aqua shard



MOTHER'S DAY
À LA CARTE DINNER MENU

From 17:00 to 21:00

All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. Our menus are sample menus and are subject to change. Prices are indicated in GBP (£). All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill.

v - vegetarian *vg* - vegan *gf* - gluten free

FOR THE TABLE

Green Olives | £6.5

**Artisan Sourdough & Ampersand
Cultured Butter** | £7.5

STARTERS *please select one*

V Lincolnshire Celeriac Velouté | £18
*Pickled shimeji mushrooms, croutons, black truffle,
parsley cress | vegan option available*

Vg Salt Baked Beetroot Salad | £18
*Pickled candy beetroot, William pear, crisp walnuts,
crematta, basil pesto*

Cured Blow Torched Mackerel | £21
*Pink Fir potato, pickled apple & cucumber, sorrel,
herring roe caviar dressing*

Cotswolds White Chicken Terrine | £20
*Poached & confit chicken, Paris brown mushroom,
pickled onion purée, crisp chicken skin*

**Hertfordshire Goats Curd &
Ibérico Ham** | £21
*Pickled pear, salt baked beetroot, sourdough crisp,
truffle honey*

Carpaccio of Irish Beef | £22
*Garlic purée, green beans, preserved tomato, rocket,
beef essence, aged Parmesan*

MAINS *please select one*

Vg Wild Garlic Spelt Risotto | £35
*Morel mushroom, -8 beer vinegar gel, black garlic
Add truffle +£12*

Butter Poached Shetland Cod | £50
*Roasted & pickled cauliflower, English sparkling
wine velouté
Add 10g of Oscietra caviar +£15*

Roast Wild Halibut | £60
*Brown shrimps, sea herbs, pickled lemon, cucumber,
smoked butter sauce
Add 10g of Oscietra caviar +£15*

Merrifield Farmed Duck Breast | £53
*Confit duck leg, sweet potato & orange purée,
baby gem lettuce, hazelnut, sweet & sour sauce*

Corn-Fed Chicken | £40
*Confit leg, savoy cabbage, bacon, Pommery mustard &
herb velouté
Add truffle +£12*

Roast Hereford Beef Sirloin | £50
*Heritage carrot, roasted potatoes, ox cheek gratin,
Yorkshire pudding, red wine sauce*

Herefordshire Dry Aged Beef Fillet | £67
*Caramelised artichoke purée, wilted spinach, pickled
shallot, red wine sauce
Add black winter truffle +£12*

SIDES

Creamed Green Beans | £9
Whole grain mustard

Cauliflower Cheese | £10
Horseradish, mature cheddar

Mash Potato | £9
Chive butter

Bitter Leaf Salad | £9
Cherry dressing

Butter Poached Heritage Carrots | £9
Star anise, tarragon

Truffle & Parmesan Fries | £12

DESSERTS *please select one*

Chocolate Dome | £17
Guanaja 70%, feuilletine, Amarena

Yuzu Posset | £17
*Strawberry sorbet, vanilla shortbread,
white chocolate cream*

Aqua Shard Trifle | £17
Blood orange, almond, pedro ximenez

Artisan Cheese | £24
*Gorwydd Caerphilly – Cow's Milk, Somerset
Dorstone – Ash-Coated Goat's Milk, Herefordshire
Wynslade – Cow's Milk, Hampshire
Colston Bassett Stilton – Cow's Milk, Nottinghamshire*